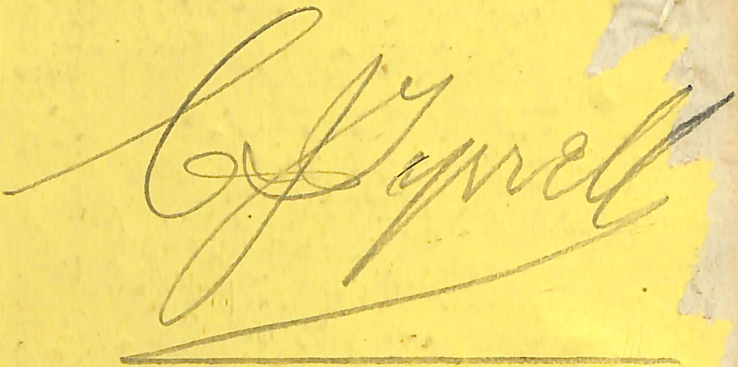
THE GENTLEMAN'S TABLE GUIDE



THE

Gentleman's Table Guide.

BEING PRACTICAL RECIPES FOR

WINE CUPS, AMERICAN DRINKS,

PUNCHES, CORDIALS,

SUMMER & WINTER BEVERAGES.

RECHERCHÉ BILLS OF FARE

WITH

SERVICE OF WINES,

&c., &c.

BY

E. RICKET and C. THOMAS.

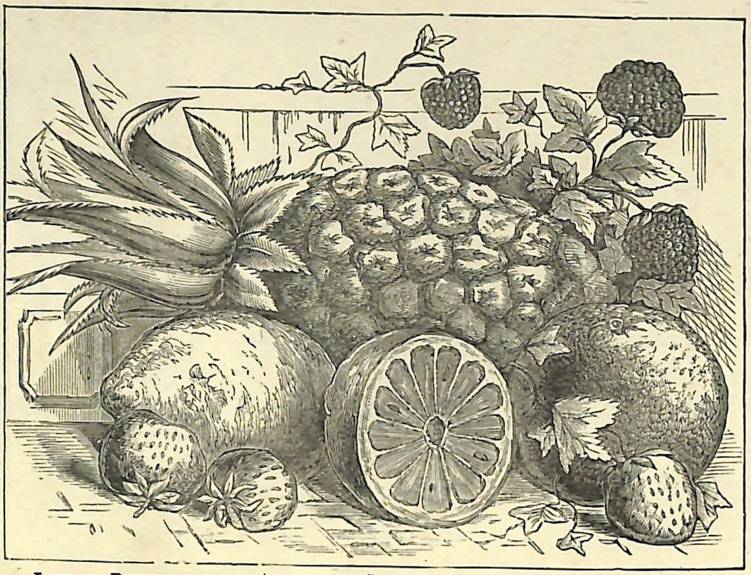
ENTERED AT STATIONERS' HALL.

[*The Authors reserve the right of translation.*]

London:

AGENT—H. BORN, 115, LONDON WALL, E.C

1871.



LONDON: PRINTED FOR THE AUTHORS BY GRANT & CO., 72 TO 76, TURNMILL STREET.

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THE

Gentleman's Table Guide.

PREFACE.

LONG preface to such a volume as the present would be a sort of impertinence, and yet to publish it without some introduction would be like serving a dinner without a *menu;* and, even when the repast is *à la Russe*, the guest expects some information of the wines and dishes of which it is to be composed. We have not, however, given a long account of the various details; a brief but clear reference, with distinct instructions, alone seemed to be

required. During considerable experience in the service of various festivities to persons occupying distinguished positions in society, we have been frequently reminded of the necessity for some such simple book as that which we now seek to supply.

If there be one characteristic which distinguishes Englishmen, it is a hearty hospitality which is only satisfied by presenting an abundance of good things, and the best of their kind, to those who are its objects.

There are many ladies and gentlemen who maintain a small, quiet household, where the servants are not expected to be versed in the precise method to be observed on special occasions. There are gentlemen living in chambers who have no opportunity of engaging a regular servant. There are ladies and gentlemen of refined taste who, being anxious that any festivity shall be celebrated with a well-appointed table and some *recherché* feature, like to arrange the service for themselves, and to be able

to see to their own wines, cups, and liqueurs. There are experienced butlers who, like all butlers from the time of Pharaoh, have occasionally been in difficulties in compounding seasonable drinks; and upper servants are frequently uncertain as to the exact order of serving the wines with the proper dishes.

For all these, as well as for hotel and tavern proprietors and their attendants, this book is intended.

The recipes (many of them entirely original) have already been adopted with acclamation by a number of connoisseurs whose reputation entitles them to be regarded as a committee of taste.

All the recipes have been subjected to repeated experiments, and have been collected during visits to France and Russia. The art of mixing American drinks, which is a special feature of this volume, was acquired in the United States of America, under the instruction of a celebrated professor, whose unsurpassed manipulation was

the pride successively of the St. Nicholas, the Metropolitan, and Fifth Avenue Hotels. The directions for mixing the various cups and cordials are also the result of many years' experience in the business of a wine and spirit merchant. The *menus* for each month have been written with a view to shorten the time at dinner, as suggested by H.R.H. the Prince of Wales. The order for the service of wines has been composed after long practice and careful observation in some of the best establishments and most critical *coteries* in England.

WINE AND OTHER CUPS.

No. 1.—CHAMPAGNE CUP.

TO 1 bottle of champagne, add 1 glass of curaçoa or brandy, the peel of half a lemon cut very thin, 4 slices of pineapple or apricots, a small quantity of white powdered sugar or candy to taste; some sprigs of borage, 1 bottle of soda water.

PROCESS OF MIXING NO. 1.

Place the ingredients in a covered jug, well immersed in rough ice for one hour; stir all together with a silver spoon, and when the cup has been well mixed, strain it off free from herbs, &c. Just previous to serving add some pieces of pure spring block ice, and the soda water. Use 2 bottles of soda if pure spring block ice is not used in the cup. Observe not to use much sugar in champagne cup.

NOTE.—Any quantity can be made, these recipes being for one bottle only.

No. 2.—CHAMPAGNE CUP.

TO 1 bottle of champagne add 1 bottle of German seltzer water, a glass of Madeira or sherry, half a pint of strawberries, raspberries, or red currants, or 4 slices of nectarines, peaches, or apricots, the peel of half a lemon cut

very thin, a small bunch of balm, powdered sugar candy or syrup, and 1 glass of curaçoa. Mix as No. 1.

No. 3.—CHAMPAGNE CUP.

TO 1 bottle of champagne, add 1 bottle of Malvern or Brighton seltzer water, 3 Tangerine oranges cut in slices, the peel of half a lemon, powdered loaf sugar, a bunch of woodroffe or borage, and a glass of Chartreuse. Mix as No. 1.

No. 4.—CHAMPAGNE CUP.

TO 1 bottle of champagne, add 1 bottle of seltzer or soda water, a glass of sherry, a glass of liqueur, lemon peel cut thin, a bunch of borage, powdered sugar to taste, or the rind of cucumber cut thin; black currant leaves can be used in the place of borage. Mix as No. 1.

No. 5.—CHAMPAGNE CUP, N.T.Y.C.

(à la BEDFORD.)

TO 1 bottle of champagne add 1 bottle of soda or seltzer water, 1 glass of curaçoa, 1 glass of brandy, sprigs of borage, pieces of pure block ice. No sugar.

No. 6.—MOSELLE CUP.

TO 1 bottle of Moselle, still or sparkling, add 1 bottle of Vichy, seltzer, or soda water, 3 Tangerine oranges cut in slices,

some sprigs of borage or woodroffe, 1 glass of Benedictine Liqueur, powdered sugar candy to taste, some pieces of pure block ice.

Should the bouquet of the wine be flat, a few bruised Muscatel grapes may be added

No. 7.—MOSELLE CUP.

(à la BEDFORD.)

TO 1 bottle of Moselle (sparkling), 2 glasses of sherry, 1 do. of brandy, 1 do. Maraschino, the peel of half a lemon cut thin, sprigs of borage, 2 tablespoonsful of powdered sugar, and pieces of block ice.

No. 8.—SAUTERNE.

CHABLIS, sparkling hock, or other white wines. Mix as No. 6.

No. 9.—CLARET CUP

(By permission of JAMES BIGWOOD, Esq., Twickenham)

THE following simple recipe has been handed to us, and we have found it particularly pleasing. The order of mixing is to be strictly adhered to. Take a bottle of claret, some ice, borage or cucumber, the juice of a lemon and the peel, powdered sugar, a glass or two of sherry, a glass and a half of brandy, and two bottles of soda water.

No. 9A.—CLARET CUP.

TO 1 bottle of claret add 1 bottle of Malvern or Brighton seltzer, 1 glass of cognac, the peel of a lemon cut thin, 1 orange cut in slices. Sweeten with capillaire or sugar candy; add borage, balm, or cucumber, and pieces of pure block ice; mix as No. 1.

No. 10.—CLARET CUP.

(FOR EVENING PARTIES.)

TO 1 bottle of claret add 2 bottles of lemonade and 1 bottle of seltzer, 1 glass of brandy, 1 do. curaçoa, the peel of half a lemon cut thin, some sprigs of borage or cucumber peel; sweeten with syrup or powdered sugar; add plenty of block ice. An excellent cup for croquet or garden parties.

No. 11.—CLARET CUP.

(à la BEDFORD.)

TO 1 bottle of claret add 1 bottle of seltzer or soda, 1 glass of curaçoa, 1 glass of brandy; sweeten to taste; add borage and ice.

No. 12.—BADMINTON CUP.

TO 1 bottle of Burgundy add 2 bottles seltzer water, 1 glass of cognac, 1 glass of curaçoa, the juice of 2 oranges, the peel of half a lemon, sprigs of borage or verbena. Sweeten with powdered sugar or candy. Mix as No. 1.

No. 13.—MADEIRA OR SHERRY CUP.

TO 1 bottle of Madeira or sherry add 1 wineglass of orange brandy, the peel of half a lemon cut thin, and a few slices of lemon, 2 bottles of soda water, powdered sugar or candy to taste, a few sprigs of borage, woodroffe, or balm; half the rind of a small fresh cucumber can be substituted. Mix as No. 1.

No. 14.—THE INSTALLATION CUP.

TO 1 bottle of sparkling Burgundy add 1 wineglass of Rappolt's pineapple punch, 1 do. of cognac, the peel of half a fresh lemon cut very thin, 3 Tangerine oranges cut in slices, powdered sugar or candy to taste, a few sprigs of borage, woodroffe, balm, or half the rind of a small fresh cucumber. Mix as No. 1. Just previous to serving add 2 bottles of seltzer or soda water.

No. 15.—THE ROYAL ARCH CUP.

TO 1 bottle sparkling hock add 1 wineglass of Rappolt's orange brandy, 1 liqueur glass of Royal Arch bitters, and a liqueur glass of Benedictine; half the peel of a fresh lemon cut very thin; add powdered sugar or candy to taste, a few sprigs of borage, woodroffe, balm, or half the rind of a small fresh cucumber. Mix as No. 1. Just previous to serving add 2 bottles of seltzer water.

No. 16.—THE LOVING CUP.

(THE CITY COMPANIES.)

TWO bottles of port wine, 1 do. of sherry, 1 do. of claret, 1 gill of cognac, the peel of 2 fresh lemons cut very thin. Take 1 oz. of the following spices:—Cinnamon, cloves, and allspice boiled in a pint of water until it is reduced one half; strain off, and when cold add the juice of 2 fresh lemons, sweeten to taste, flavour with 1 glass each Maraschino and curaçoa; place the ingredients imbedded in rough ice for 1 hour. Just previous to serving add 2 bottles of seltzer water and 1 of soda water, thin slices of lemon, and grated nutmeg on the top.

NOTE.—It is the ancient custom at all the civic festivities, after the grace has been said or sung, and the "Toast Master" has duly announced the names of the principal guests, for the Master or President to rise and take the loving cup, bidding them all a hearty welcome; the guest on his left rising at the same time and taking off the cover, which he holds in his right hand; he then returns the cover to its place; after they have bowed their acknowledgments to each other the cup is then passed round, each taking off the cover in his turn. The origin of one holding the cover while the other is drinking was, according to our antiquarians, to prevent any treachery such as was occasionally practised by the Ancient Britons, the right hand being employed in holding the cover instead of a dagger.

No. 17.—THE LOVING OR GRACE CUP.

TO 1 bottle of Muscat or Malmsey Madeira add half a pint of cherry brandy, 1 glass of pineapple syrup, the juice and peel of a fresh

lemon, rubbed off on loaf sugar, a bunch of borage, balm, or verbena; add 2 bottles of seltzer or soda water just previous to serving. Mix as No. 16.

No. 17A.—THE NATIONAL RIFLE CUP.

TO 1 bottle of claret, add half the peel of a lemon cut thin, and a few slices, 1 wine-glass each of brandy and curaçoa, 1 table-spoonful of powdered loaf sugar, a few sprigs of borage or the rind of a small cucumber. Mix well. Some pieces of pure block ice. Just previous to serving add 1 syphon bottle of lemonade.

No. 18.—PERRY CUP.

TO 1 bottle of sparkling perry add a glass of cognac, 1 bottle of lemonade, the peel of half a fresh lemon cut thin and the juice, a liqueur glass of Maraschino, Noyeau, or 4 drops of the essence of jargonelle pear; powdered sugar or candy to taste. A few sprigs of borage, balm, or woodroffe can be used in this cup, or cucumber rind. Mix as No. 1. For essences see advt.

No. 19.—CYDER CUP.

TO 1 bottle of sparkling cyder, add 1 glass of cognac, peach or orange brandy, 1 bottle of lemonade, the peel of half a fresh lemon cut thin, 3 or 4 drops of the essence of apples, 1 glass of pink Noyeau or cloves, powdered sugar or candy to taste, either sprigs of borage, balm,

woodroffe, verbena, or the peel of cucumber. Mix as No. 1.

No. 20.—BEER CUP.

TO 1 bottle of Edinburgh or Burton ale, 2 bottles of ginger beer, 1 wineglass each gin and cloves, 1 liqueur glass of syrup of ginger, powdered sugar to taste, a thin slice of French roll, toasted a nice brown, not burned, and the peel of half a lemon; add half a pint of pure spring block ice. Just before serving, sprinkle a small quantity of grated nutmeg on the top. Use a silver cup.

No. 21.—BEER CUP.

THE same as No. 20, substituting 1 bottle of Guinness's stout.

No. 22.—THE CRICKETER'S CUP.

(Mid Kent C. C., by permission of M. A. Troughton, Esq.)

ONE bottle or quart of ale, 2 glasses of sherry, 1 do. of cloves, 2 bottles of ginger beer, a small quantity of grated nutmeg on the top; add some pieces of pure spring block ice just before serving.

No. 23.—THE LORNE OR SCOTTISH RIFLE CUP.

ONE bottle of Scotch ale, 2 glasses of brown sherry, 1 wineglass of plain syrup, or two tablespoonsful of powdered

sugar, half the peel of a lemon cut thin, pieces of pure spring block ice. Stir well, and serve with grated nutmeg on the top.

No. 24.—ARCHBISHOP.

MAKE several incisions in the rind of a good sized Seville orange; stick cloves in, and roast it by a clear fire, a rich dark brown, *not burned;* put small but equal quantities of cinnamon, mace, and allspice, with a race of ginger, into a saucepan delicately clean, with half a pint of water; let it boil until it is reduced one half; pour the mixture over the oranges, strain and press through a fine sieve; meanwhile place a bottle of good claret in a saucepan on a clear fire until it is on the point of boiling only; add the mixture and a glass of cherry brandy, one glass of orange brandy, the rind of a fresh lemon rubbed off on sugar, and the juice; now pour your wine into your bowl very hot, grate in some nutmeg, sweeten it to taste, and serve it up with a few cloves and curl of a fresh lemon peel.

A great saving of time and trouble by using Rappolt's celebrated Essence of Bishop; requires the wine only to be added. See advt.

NOTE.—Fine oranges well roasted with sugar, spices, and wine, in a cup, they will make a sweet bishop when gentlefolks sup.—*After Swift.*

No. 25.—BISHOP.

THE same as No. 24, substituting good port for claret; one roasted lemon in the place of the Seville orange.

No. 26.—POPE.

THE same as No. 24; substituting Burgundy or Imperial Tokay for claret.

No. 27.—CARDINAL.

THE same as No. 24; substituting hock, champagne, or Moselle.

No. 28.—MULLED PORT OR CLARET.

ONE bottle of port or claret, put into a delicately clean saucepan, and made hot but not *boiled*; sweeten to taste with loaf sugar or capillaire; boil 12 cloves, a small piece of cinnamon in half a pint of water reduced to half; strain and add to the wine according to palate. Just before serving add the rind of half a fresh lemon cut thin, and grated nutmeg on the top.

No. 29.—NEGUS (PORT OR SHERRY).

TO 1 bottle of good fruity port made hot allow 1 quart of boiling water, quarter of a pound of loaf sugar or 1 gill capillaire, 1 fresh lemon cut in thin slices, grated nutmeg. An excellent beverage for evening parties.

No. 30.—EGG SHERRY.

TO every pint of sherry allow 4 yolks of new laid eggs; put three quarters of the sherry into a delicately clean saucepan over a clear fire until it is on the point of boiling; meanwhile mix up the yolks with the remainder of the sherry, 1 wineglass of cherry brandy, 1 liqueur glass of Maraschino, the peel of a fresh lemon rubbed off on sugar; add the juice, and sweeten to taste with powdered sugar or candy. The whites of the eggs must be well whisked up to a stiff froth. Mix all well by pouring from one mug to another several times quickly, raising the hands higher each time; this gives a smooth, creamy appearance. Orange, cherry, cognac brandies, or kirschwasser can be used in making this drink. A small piece of cinnamon placed in the saucepan with the sherry gives a delicate flavour. Care must be taken not to boil the wine. Just before serving sprinkle a small quantity of grated nutmeg on the top. Use a silver cup.

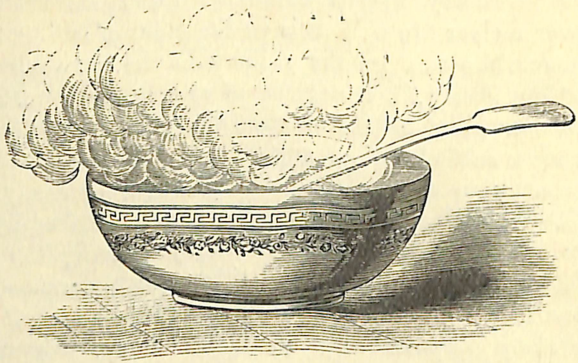
Be careful in taking out the white speck in the eggs.

No. 30A.—HATFIELD.

TAKE 2 bottles of ginger beer, 1 wineglass of brandy, 1 do. of gin, 1 do. of Noyeau, half a pint of pure block ice, a few slices of lemon. Use straws.

NOTE.—We recommend the PISTON FREEZING MACHINE AND ICE COMPANY, Oxford Street, for Block Ice, Refrigerators, &c.

PUNCHES & LIQUEURS.



No. 31.—PUNCH & THE PROCESS.

TO make hot punch, half pint of rum, half pint brandy, quarter lb. refined sugar, 1 large fresh lemon, half teaspoonful of nutmeg, pint and a half of boiling water. Process: Rub the sugar over the lemon until it has absorbed all the yellow part of the skin; then put the sugar into a punch bowl, add the lemon juice, *free from pips*, and mix these two ingredients well together; pour over them the boiling water; stir well together; put the spirits in a metal jug, and stand it in boiling water to make hot, add the rum, brandy, and nutmeg; mix thoroughly, and the

punch will be ready to serve. It is very important in making good punch that all the ingredients are thoroughly incorporated; and, to ensure success, the process of mixing must be diligently attended to. Allow a quart for 4 persons, but the capacities of persons for this kind of beverage are generally supposed to vary considerably.

NOTE.—A clergyman is mentioned by Fielding who preferred punch to wine for the reason that the former was nowhere spoken against in Scripture. A great variety of punch can be made by substituting different wines and spirits —such as "regent punch," made with champagne, &c. But of all the varieties for a summer drink the North American mint julep, No. 63, is the most inviting.

No. 32.—THE UNIVERSITY PUNCH.

TAKE 6 fresh lemons, rub the rinds on loaf sugar till you have absorbed all the yellow part, add the juice, the peel of 3 Seville oranges and the juice, a pot of red currant or guava jelly, dissolved; pour over the ingredients 1 pint of boiling water, stand the jug in a pan of boiling water, and add 1 pint cognac brandy, 1 do. old rum, 1 do. capillaire, 3 glasses of curaçoa or orange brandy, 3 do. sherry. Let the mixture stand for 20 minutes, strain off, and add 3 pints of boiling water and the peel of a lemon cut thin.

NOTE.—As the sugar is impregnated with the lemon rind scrape it off with a knife from the lumps of sugar.

No. 33.—PUNCH, ICED.

PARE as thin as possible the rinds of 2 China oranges, of 2 fresh lemons, and 1 Seville orange, and infuse them for 1 hour in half pint of cold syrup; then add to them the juice of the fruit; make a pint of strong green tea, sweeten it well with sugar or candy, and when it is quite cold add it to the fruit and syrup, with a glass of old rum, a glass of cognac, 1 do. arrack, 1 do. of pineapple syrup, 2 bottles of champagne; pass the whole through a fine lawn sieve until it is perfectly clear; then bottle and put it into rough ice until dinner is served. Rinds and juice of 2 China oranges, 2 do. lemons, 1 Seville orange, half pint of thin syrup or capillaire, 1 pint of strong green tea, 1 glass each rum, brandy, arrack, pineapple syrup, 2 bottles of champagne, iced for 2 hours.

N.B.—Arrack is distilled from the juice of the cocoa-nut tree; also from rice. The flowers of benzone, a few grains, impart the flavour of arrack. Immense saving of time and trouble by using Rappolt's essence of punch. Refer to the advertisement.

No. 34.—PUNCH, MILK.

PARE 20 lemons very thin, steep the same 3 days in 1 quart of old rum, add 2 quarts of brandy, the juice of 10 Seville oranges and 10 lemons, 3 quarts of water that has

been *boiled*, 3 lbs. of refined loaf sugar or candy, and two grated nutmegs, 1 pint of red currant jelly dissolved, half pint of curaçoa; add 2 quarts of scalded milk; cover, and let it stand 2 hours; then clear it through a silk sieve or tammy cloth, bottle and seal. When required for use it should be iced for 1 hour before serving. The great art in mixing punch is to blend the ingredients so that nothing predominates. The peel of lemons and other fruit should be cut *very thin*, or rubbed off with lumps of sugar, to obtain the full flavour of the essential oils contained in the cells.

No. 35.—PUNCH, MILK.

TAKE a 4 gallon earthenware pitcher, *very clean*, 2 quarts of orange brandy, 2 do. old rum, 1 pint of arrack, 1 pint of strong made green tea, 1 pint of curaçoa, half pint peach brandy, juice of 24 fresh lemons, the rind of 12 cut *very thin*, 1 nutmeg grated, stick of cinnamon well bruised, 12 cloves do., 30 coriander seeds, 2 lbs. of pineapple (*sound*) sliced thin, 20 lbs. of refined sugar or candy, 4 quarts of boiling water poured over the ingredients; stir well together with a clean wooden spoon, tie a bladder over the top of your pitcher, and let it steep undisturbed for 2 days. Boil 2 quarts of pure milk; add this

to the other ingredients; mix thoroughly; in an hour afterwards filter the punch through a delicately clean silk sieve, tammy cloth, or a jelly bag. When filtered bright bottle off, seal, and cork well. Should be iced for 1 hour previous to serving.

No. 36.—BRANDY PUNCH.

TAKE 2 quarts of iced filtered water, 3 pints of cognac brandy, 1½ pint of old rum, 2 lbs. of refined loaf sugar or candy, the juice of 6 fresh lemons, 3 Tangerine oranges sliced, the peel of 1 lemon cut thin, 2 gills of pine-apple syrup, 1 do. curaçoa; add a pint of pure spring block ice. Mix well in your bowl.

For syrups and essence of punch see advts.

No. 37.—GIN PUNCH.

ONE quart bottle of German seltzer water, the juice of 2 lemons and half the peel of one, very thin, half a pint of gin, 2 glasses of white syrup or capillaire, 2 wineglasses of white curaçoa; well iced.

THE APPETISER.

RAPPOLT'S Orange Gin, the finest tonic. Is unrivalled as a stomachic and stimulant. See advt.

No. 38.—MIXED PUNCH.

(AMERICAN.)

USE a soda-water glass. Take 1 gill of mixed spirits—brandy, rum, and Irish whiskey; tablespoonful and a-half of powdered sugar, the peel and the juice of half a fresh lemon; fill up with shaved ice, and mix well; ornament with 2 or 3 slices of Tangerine oranges on the top. Use 2 straws to imbibe. Gin in the place of the mixed spirits, or port or sherry, is a nice change.

No. 39.—THE ALDERMAN'S PUNCH.

ONE pint of hot green tea, half pint of brandy, half do. rum, 1 wineglass of curaçoa, the juice of 2 lemons and peel of 1, powdered sugar to taste, a 6d. pot of red currant or guava jelly. If the punch is too strong, add more tea.

No. 40.—CLARET PUNCH.

(AMERICAN.)

USE a soda-water glass. Tablespoonful and a-half of powdered loaf sugar, 1 slice of lemon, 1 do. of orange; fill the tumbler the fourth part with shaved ice, then pour in your claret; shake well, and ornament with a few strawberries or raspberries. Insert 2 straws.

No. 40A.—PONCHE À LA ROMAINE.

TAKE 1 bottle of sparkling Moselle, a quart of pineapple water ice, 1 wineglass of peach or orange brandy, 1 liqueur glass of Benedictine; add 5 whites of eggs, whisked up to a stiff froth, with 4 ounces of iceing sugar; freeze in a freezing pot, using the spatula well. When frozen, serve in fancy-coloured glasses.

N.B.—Any kind of wine can be used in making *ponche à la* Romaine, substituting any other kind of water-ice—peach, cherry, currant, lemon, orange, apricot, raspberry, or Tangerine; using any other liqueur, to taste: either peach, orange, or cherry brandies, Maraschino, curaçoa, Chartreuse, eau d'or, &c.; also the Red-Heart Rum as a pure spirit.

No. 41.—ATHOLE BROSE.

TO 1 bottle of "mountain dew," or Scotch whiskey, add and mix thoroughly in a bowl half a pint of heather or virgin honey; the whiskey must be added by degrees till the honey is dissolved.

No. 42.—LOCHEND BROSE.

(à la SIR GEORGE WARRENDER.)

BEAT the yolks of 3 new laid eggs thoroughly in a bowl, take out the skin or white speck, stir in with the eggs half a pint of heather honey; then add gradually 1 bottle of Scotch whiskey.

This compound was highly appreciated by the guests of Sir George when pheasant-shooting at Lochend, or grouse-shooting on the Perthshire moors; a pint (Scotch) keg being the quantity consumed on the hills by a party of eight; probably the gillies kindly assisted. This compound will be found very nourishing to fishing or yachting parties.

No. 43.—TONIC CORDIAL WINE.

TAKE fresh-dried hops half a pint, direct from the "oast house," if possible; the peel of half a lemon, cut very thin; put them in a well-stoppered bottle or vessel, pour over them one bottle of sherry; infuse 21 days, then add half a pint of syrup; strain and bottle off. This will be found a very strengthening cordial; may be taken by the most delicate persons. One wineglassful to be taken half an hour before dinner.

No. 44.—SYRUP OR CAPILLAIRE.

TO every pound of sugar or candy (white, pink, or amber) allow half a pint of water; boil the sugar and water together for a quarter of an hour, carefully removing the scum as it rises. The syrup is then ready for the tonic cordial wine.

No. 45.—LEMON SYRUP.

TAKE 2 pounds of loaf sugar, 2 pints of water, 1 oz. of citric acid, half drachm of essence of lemon. Process: Boil the sugar and water together for a quarter of an hour, and put it into a basin, where let it remain till cold. Beat the citric acid into powder, mix the essence of lemon with it, then add these two ingredients to the syrup; mix well, and bottle for use. 2 tablespoonsful of the syrup are sufficient for a tumbler of cold water, and will be found a very refreshing summer drink.

No. 46.—THE YACHTMAN'S EARLY MORN.

TWO glasses of sherry, the yolks of 2 eggs, a teaspoonful of powdered sugar, a little grated nutmeg, small knobs of block ice. Shake well in a jug till well mixed.

No. 47.—THE MORNING REFRESHER.

ONE bottle of iced soda or seltzer with half a pint of new milk.

No. 48.—CONCENTRATED TINCTURE OF LEMON PEEL.

THIS combination of the concentrated tincture of lemon peel with the solution of pure lemon acid forms an exact substitute

for lemon in the preparation of wine cups or other compounds. To be obtained at all chemists.

No. 49.—EGG FLIP.

THE same as No. 30, substituting Edinburgh ale in the place of sherry, and gin in the place of brandy, cloves or Noyeau in the place of Maraschino.

No. 50.—THE WASSAIL OR CHRISTMAS BOWL.

TAKE 2 fine Ribstone pippins or half pint of sound crab apples, roasted or baked a nice light brown, *not burned;* take 1 oz. of spice in equal quantities, cinnamon, mace, and old ginger; put into a saucepan with half pint of water, boil until it is reduced one half; strain and pour over your apples in the bowl; meanwhile place 2 bottles Scotch ale into a delicately clean saucepan over a clear fire until on the point of boiling only, half pint of sherry, 1 wineglass cloves, quarter of a pound of loaf sugar, and the peel of a lemon cut thin. Just previous to serving, the half of a nutmeg grated, and a thin slice of French roll, toasted brown, not burned.

No. 51.—MARASCHINO.

TAKE of fresh ripe white raspberries 3 lbs., 2 lbs. of Kentish cherries with kernels bruised, orange flowers 1 lb.; rectified spirits 60 o.p. (full strength) 5 quarts, distilled water 4 quarts, white

capillaire 3 quarts. Process: When the several ingredients have been prepared as above, put them into a jar well corked up, with the quantity of spirit ordered, and allow it to remain a month, shaking it frequently every day, and, if possible, kept in a very warm temperature of *eighty degrees;* at the expiration of this time pour off the spirit and add the quantity of water ordered in the recipe; let this stand 7 days, shaking it up as before; then pour off, press out all the liquid, and mix with the spirit; add the capillaire, and filter through a jelly bag.

No. 52.—CURACOA.

TAKE the peel of 24 Seville oranges, cut thin, 5 quarts of proof pale brandy, 1 drachm cinnamon, mace, 4 lbs. of bruised sugar candy, 3 pints of distilled water. Process the same as No. 51.

No. 53.—PUNCH LIQUEUR.

TAKE the rinds of fresh lemons, 1 lb.; half pound do. Seville oranges; infuse in a close vessel with 9 quarts of boiling water 6 hours; when cold filter; 5 quarts of proof rum, 4 quarts proof brandy, lemon juice 1 pint, sugar candy, bruised, 15 lbs. We recommend Rappolt's essence of punch. See advt.

No. 54.—CHERRY BRANDY.

TAKE the largest black cherries you can obtain, mash them in a tub, and squeeze them through a coarse tammy cloth until 1 gallon of juice is obtained; add three pints of proof brandy; placed in a jar, dissolve 6 lbs. of sugar candy in 3 pints of boiling water. Filter and bottle.

No. 55.—CHERRY BRANDY.

TAKE 2 lbs. of Morella cherries, 1 pint of juice of black cherries, 6 bruised bitter almonds, 2 lbs. of sugar candy, 1 quart brandy, proof; macerate for 1 month. Filter the same as No. 51.

No. 56.—ORANGE BRANDY.

TO every half gallon of brandy allow three-quarters of a pint of Seville orange juice, 1¼ lb. of loaf sugar or candy. Process: To bring out the full flavour of the orange peel, rub a few lumps of sugar on 2 or 3 unpared oranges, and put these lumps to the rest; mix the brandy with the orange juice strained, the rinds of 6 of the oranges pared very thin; let all stand in a closely-covered jar for about 3 days; stirring it 3 or 4 times a day; when clear it should be bottled, sealed, and closely corked for a year. It will then be ready for use, but will keep for any length of time.

This is a most excellent stomachic when taken pure in small quantities, or it may be diluted with water. Make this in March. Gin substituted for brandy is very good—orange gin.

No. 57.—KIRSCHWASSER.

TAKE half pint pale Kentish cherry juice, 4 lbs. bruised cherry stones, 1 quart fine old Hollands; macerate for 21 days; filter through a jelly bag.

No. 58.—CRÊME DE NOYEAU.

TAKE 4 ounces of apricots, 4 ounces of peaches, 2 ounces prune kernels, 3 quarts proof brandy, very pale, 2 lbs. white sugar candy dissolved in 1 quart of distilled water; add 1 gill of orange-flower water; filter as above.

No. 59.—TO MAKE ONE GALLON OF LOVAGE.

HALF drachm of the oil of nutmeg, half drachm of the oil of cassia, 1 scruple of the oil of carraway in a gill of rectified spirits, shake it well up in a bottle, add 1 quart more spirits, 60 o.p.; dissolve 2 lbs. of loaf sugar in distilled water to make quantity; filter as above.

No. 60.—TO MAKE ONE GALLON OF ORANGE BITTERS.

TAKE half lb. of dry Seville orange peel, cut into small pieces, 2 drachms of carraway seeds, half oz. coriander seeds; steep in 1 quart of rectified spirits 60 o.p. for 1 month; pour off the spirits through a fine hair sieve, and return the seed and peel in the bottle, add distilled water 1 gill each day, until the flavour is gone, and pour it off, add 2 lbs. of sugar candy in a quart of boiling water; distilled water to make up the quantity, 1 gallon; filter the same as No. 57.

No. 61.—RASPBERRY CORDIAL.

TAKE half gallon of the juice of fresh raspberries, 3 lbs. of sugar candy dissolved in 1 quart distilled water, 1 quart proof spirits; mix well together; filter as above.

M. A. VERKRÜZEN'S

PURE AND SELECT STILL AND SPARKLING

GERMAN WINES,

From 17/6 to 150/- doz.

Detailed Price List and Certificate awarded by the British Medical Association regarding the Purity and excellent character of these Wines forwarded by Post, free, on application.

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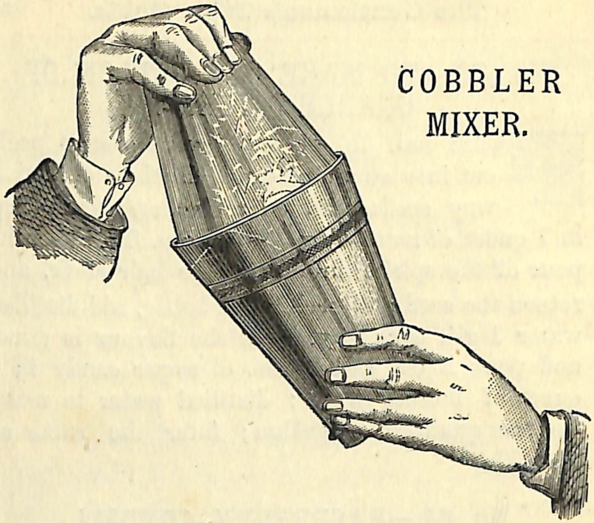


COBBLER
MIXER.

AMERICAN DRINKS.

In submitting these drinks to the public we do not recommend them to be taken as enumerated in *The Echo*, dated the 25th March, 1871, viz. :—

At 6 a.m.	Eye-opener.	At 3 p.m.	Cooler.
,, 7 ,,	Appetiser.	,, 4 ,,	Social drink.
,, 8 ,,	Digester.	,, 5 ,,	Invigorator.
,, 9 ,,	Big reposer.	,, 6 ,,	Solid straight.
,, 10 ,,	Refresher.	,, 7 ,,	Chit-chat.
,, 11 ,,	Stimulant.	,, 8 ,,	Fancy smile.
,, 12 ,,	Ante lunch.	,, 9 ,,	Entr'acte.
,, 1 p.m.	Settler.	,, 10 ,,	Sparkler.
,, 2 ,,	*à la* Smyth.	,, 11 ,,	Rouser.

12 o'clock p.m. the Nightcap.

No. 62. MINT JULEP.

(CAPTAIN MARRYAT.)

PUT into a tumbler about a dozen sprigs of young mint, upon them put a tablespoonful of white pounded sugar, and equal proportions of peach and cognac brandy, so as to fill one-third or, perhaps, a little less; then take rasped or pounded ice and fill up the tumbler; epicures rub the lips of the tumbler with a piece of lemon or pineapple, and the tumbler itself is very often encrusted outside with stalactites of ice. As the ice melts you drink or draw through 2 straws. The "Virginians" says Captain Marryat claims the merit of having invented this superb compound, but, from a passage in the "Comus" of Milton, he claims it for his own country.

No. 63.—MINT JULEP.

USE a soda-water glass. 1 tablespoonful of powdered sugar or candy, 1 wineglass of water; mix well, and dissolve the sugar; take 3 or 4 tender sprigs of young mint, and press them well in the sugar candy and water, until the flavour of the mint is extracted; add 1 wineglass of cognac brandy, fill the glass up with rasped or shaved ice, then draw the mint and insert it in the ice, with the stems downwards, so that the leaves will be above in the shape of a bouquet; arrange a few raspberries or straw-

berries, picked, and 2 slices of orange. Shake a little of the powdered sugar or candy over the mint; it gives a frosted appearance. Insert 2 straws.

No. 64.—BRANDY JULEP.

THE same as No. 63, substituting peach or orange brandy, omitting the mint.

No. 65.—WHISKEY JULEP.

SCOTCH or IRISH. The same as No. 63, substituting whiskey for brandy.

No. 66.—GIN JULEP.

THE same as No. 63, substituting gin for brandy.

No. 67.—RUM JULEP.

THE same as No. 63, substituting rum for brandy.

NOTE.—In making a julep the ingredients require to be well shaken. We recommend the julep or cobbler cups as manufactured by the Anglo-American Soda Water Company. See advt.

No. 68.—CHAMPAGNE COBBLER.

TO 1 bottle of champagne (which will make 4 to 6 cobblers), 2 tablespoonsful of powdered white sugar or candy, 1 liqueur

glass of curaçoa, or any other liqueur to taste; 2 or 3 slices of oranges and lemons, with a few strawberries or raspberries; fill your glass with rasped or shaved ice; ornament with verbena; insert 2 straws; a few drops of cherry brandy on the top has a very pretty effect. Use a soda-water glass.

NOTE.—It is very similar to a julep or a smash, using wine in the place of spirits. Shake well before placing the fancy fixings. The fixing is the fruit and herbs. Moselle can be used in the place of champagne.

No. 69.—SHERRY COBBLER.

USE a soda-water glass. 2 wineglasses of sherry, 1 tablespoonful of powdered sugar or candy, 2 slices of orange; fill up the tumbler with shaved ice; *shake well,* and ornament with berries in season; place 2 straws in the glass. Other wines can be used in the place of sherry. We recommend the Anglo-American Soda Water Company for their celebrated fruit essence, when the fruit or berries cannot be obtained.

No. 70.—BRANDY SMASH.

USE a tumbler. Half a tablespoonful of powdered sugar or candy, 1 tablespoonful of water, 1 wineglass of brandy; fill two-thirds full of shaved ice; 2 sprigs young mint. The same as a mint julep. Whiskey, gin, or rum can be used. The smash is a julep on a small scale.

No. 71.—GIN COCKTAIL.

USE a small tumbler or a claret glass. 3 or 4 dashes of gum syrup, 2 or 3 dashes of Angostura, Stoughton, or Boker's bitters, wineglass of gin, 2 dashes of curaçoa, 1 small piece of lemon, one teaspoonful of powdered loaf sugar; fill the tumbler one-third full of shaved or rasped ice, shake all well together, and *strain*. Epicures rub the rim of the glass round with lemon, and dip it into powdered sugar or candy. It gives a frosted appearance. As No. 70, substitute brandy or whiskey.

"Dashes" are half a teaspoonful. See Recipe No. 91. Gum Syrup is pure white gum dissolved to the consistency of a thin syrup.

No. 72.—JERSEY COCKTAIL.

USE a tumbler. 1 teaspoonful of powdered sugar or candy, 2 dashes of bitters; one-third full of shaved ice, and fill up with cyder; shake well; lemon peel on the top.

No. 73.—SODA COCKTAIL.

NEVER failing soda cocktail. The same as No. 72. Soda water in the place of cyder.

No. 74.—GIN SANGAREE.

USE a tumbler. 1 teaspoonful of powdered sugar or candy, half wineglass of water, 1 wineglass of gin, small lumps of ice;

stir with a spoon. A teaspoonful of port wine on the top has a very pretty effect. The water is to dissolve the sugar candy. Sherry or port as No. 74, with the addition of grated nutmeg on the top.

No. 75.—AMERICAN MILK PUNCH.

USE a soda-water glass. 1 tablespoonful of powdered sugar or candy, 1 wineglass of water, 1 wineglass of brandy, half do. of rum, one-third of a tumbler of shaved ice; shake well, and fill up with milk; grated nutmeg on the top. Insert 2 straws.

No. 76.—SCOTCH WHISKEY SKIN.

USE a small tumbler. Wineglass of whiskey, 1 piece of lemon peel; fill up with boiling water.

No. 77.—BRANDY SOUR.

(SOMETIMES CALLED A BRANDY FIX.)

USE a tumbler. Tablespoonful of powdered sugar or candy, half wineglass of water, quarter of a lemon, 1 glass of brandy; fill the tumbler two-thirds full of ice; shake well. Any other spirits can be used, or oranges in the place of lemon.

No. 78.—BEER SANGAREE.

USE a soda-water glass. 1 teaspoonful of powdered sugar or candy dissolved in a tablespoonful of water, a small quantity

of ice; stir well; fill up with bottle Scotch ale or stout; grated nutmeg on the top.

No. 79.—PEACH BRANDY & HONEY.

USE a small tumbler. 1 tablespoonful of virgin honey, 1 wineglass of peach brandy; stir well with a spoon

No. 80.—TOM AND JERRY.

USE a bowl. The mixture is composed of 5 lbs. of white sugar, 12 new laid eggs, wineglass rum, half teaspoonful of ground cinnamon, half teaspoonful of ground cloves, half teaspoonful of ground allspice; beat the whites of the eggs to a stiff froth, and the yolks until as thin as water, then mix together and add spices and rum; thicken with sugar until you have a light batter. To deal out Tom and Jerry take a small tumbler, and to 1 tablespoonful of batter add 1 wineglass of brandy, and fill up with boiling water; grated nutmeg on the top.

No. 81.—BLACK STRIPE.

USE a tumbler. 1 wineglass of rum, 1 tablespoonful of molasses; fill up the tumbler with boiling water; grated nutmeg on the top. In summer time fill with ice in the place of boiling water.

No. 82.—SLEEPER.

USE a soda-water glass. 1 gill of rum, 1 oz. of sugar, 2 yolks of new laid eggs, and the juice of half a lemon; boil half pint of water with 6 cloves, 6 coriander seeds, and small piece of cinnamon; whisk all well together, and strain into the glass.

No. 83.—HOT SPICED RUM.

USE a tumbler. 1 teaspoonful of powdered sugar or candy, 1 wineglass of rum, 1 teaspoonful of mixed spices, 1 piece of butter the size of half a chestnut; fill up with boiling water.

No. 84.—BRANDY FLIP.

USE a tumbler. 1 teaspoonful of powdered sugar or candy, 1 wineglass of brandy; fill the tumbler one-third full of boiling water; mix well; place a small cracknell or biscuit (toasted) on the top, small quantity of grated nutmeg. The yolk of 1 new laid egg is an improvement.

No. 85.—STONEWALL JACKSON.

USE a soda-water glass. One-third full of shaved ice, 1 wineglass of brandy; fill up with soda water, or any other mineral water, or cyder. Insert 2 straws.

No. 86.—APPLE TODDY.

USE a tumbler. One tablespoonful of powdered sugar or candy, 1 wineglass of orange or peach brandy, half a baked apple; fill the glass two-thirds full of boiling water, and grated nutmeg on the top.

No. 87.—EGG NOGG OR AULD MAN'S MILK.

USE a soda-water glass or small silver cup. One tablespoonful of powdered sugar dissolved in a tablespoonful of cold water, 1 new laid egg, well whisked; wineglass of brandy, half do. of rum, fill the tumbler quarter full of milk; small quantity of shaved ice; shake all well together; grated nutmeg on top.

No. 88.—BURNT BRANDY AND PEACH.

USE a tumbler. One wineglass of brandy, half a tablespoonful of powdered sugar or candy; set fire to the brandy and sugar in a saucer, put 2 or 3 slices of dried peaches in the glass, and pour your liquor over them.

No. 89.—YARD OF FLANNEL.

PUT a quart of Scotch ale in a clean saucepan on the fire, bring it just to a boil; take a mug and whisk up 4 new laid eggs and the whites of 2, add 4 tablespoonsful of sugar and a little nutmeg by degrees, whisking all the time

to prevent the mixture from *curdling;* then use 2 mugs, pouring the mixture backwards and forwards several times, raising the hand as high as possible. This is excellent for a cold, and from its fleecy appearance it is called a yard of flannel.

No. 90.—LOCOMOTIVE.

TAKE the yolks of 2 new laid eggs, 1 oz. of honey, 1 wineglass of curaçoa; mix well together; make a pint of good Burgundy *hot,* not boiled; mix well by pouring from one jug to another several times. Serve in a silver cup or claret jug.

No. 91.—GUM SYRUP.

DISSOLVE 1 lb. of the best white gum arabic in 1½ pints of water, nearly boiling; 3 lbs. of white sugar or candy; melt and clarify it with half pint of cold water, add the gum solution, and boil all together for two minutes. This gum is for cocktails.

No. 92.—CORPSE REVIVER.

USE a wineglass. Half wineglass of brandy, half glass of Maraschino, and two dashes of Boker's bitters.

No. 93.—STONE FENCE.

USE a tumbler. One wineglass of whiskey, a few dashes of Bourbon or Stoughton bitters, small quantity of shaved ice; fill

up with cyder, a few drops pink Noyeau on the top. Shake well previous to adding the Noyeau.

No. 94.—KNICKERBOCKER.

USE a tumbler. Take 1 lime or a small fresh lemon, squeeze out the juice; put the rind and juice into the glass, 2 teaspoonsful of raspberry syrup, wineglass rum, half liqueur glass of curaçoa, small quantity of shaved ice; shake well, and ornament with berries in season. If not sweet enough, add more raspberry syrup. We recommend the Anglo-American Soda Water Co. for fruit syrups.

No. 95.—BALTIMORE EGG NOGG.

USE a punch bowl. Beat up the yolks of 12 new laid eggs, 10 tablespoonsful of powdered loaf sugar, whisk well together to the consistency of cream; add nutmeg, grated very fine, half pint brandy, Irish whiskey, or rum, 2 glasses of Madeira or fine brown sherry; have ready the whites of the eggs, whisk up to a stiff froth, and beat them up with the above. When this is all done, stir in 6 pints of rich new milk; add a gill of cream, grated nutmeg on the top. Place your bowl on the ice to cool, and add the whites of eggs just before serving. Ornament with strawberries or raspberries.

No. 96.—METROPOLITAN HOTEL ICE PUNCH, U.S.A.

USE a soda-water glass. 1 tablespoonful of raspberry syrup, 2 do. powdered sugar or candy, 1 glass of water to dissolve the sugar, 1½ glass of brandy, half a small lemon sliced, 2 slices of orange, 1 do. of pineapple; fill up with rasped ice; shake well, and ornament with berries in season; sip through 2 straws or a glass tube.

Sugar candy, capillaire, and fruit syrups can be used in making this punch when fruit cannot be obtained.

No. 97.—FIFTH AVENUE HOTEL ICE PUNCH.

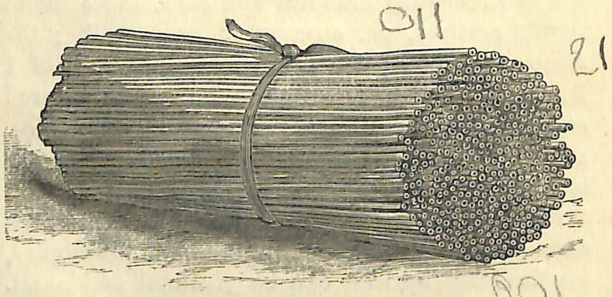
TAKE equal quantities of peach, orange, or cognac brandies and rum, the same of curaçoa, do. currant or guava jelly; the same of lemon juice (fresh), with the peel of 1 lemon, cut very thin; sweeten with powdered sugar candy or capillaire; fill up with shaved ice, and shake well all together; ornament with berries in season, a slice of pineapple. Imbibe through 2 straws. Fruit syrups can be used when the fruit cannot be obtained, and preserved pineapples, peaches, and apricots can be procured at Messrs. Castell and Brown's.

No. 98.—AMERICAN SODA CREAM.

USE a soda-water glass. Take 1 wineglass of fruit syrup, and the same of cream; double the quantity of shaved ice; fill with soda-water drawn from the fountain.

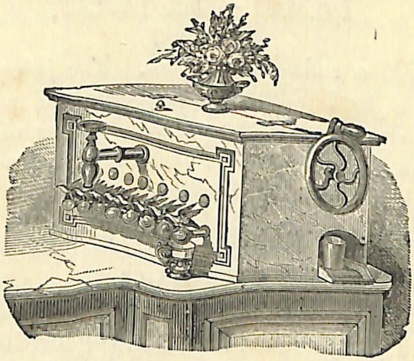
No. 99.—The following fruit essences or syrups can be used in making these drinks when the juice of fruit cannot be obtained:—

Raspberry.	Pineapple.	Orange.
Strawberry.	Apple.	Quince.
Mulberry.	Ginger.	Vanilla.
Apricot.	Violet.	Lemon.
Seville orange.	Tangerine.	Rose.
Orgeat.	Cherry.	Chocolate.
Nectar.	Lime.	Peppermint.
Red currant.	Black currant.	Sarsaparilla.
Coffee.	Banana.	Peach.



STRAWS USED FOR THE DRINKS.

THE MACHINES.



THE celebrated American Soda Fountains we recommend, having on several occasions used them at private residences; for novelty and cleanliness they are unsurpassed. These fountains can be had on hire at a very trifling expense, and the expeditious manner in which they produce the great variety of fruit drinks is a sufficient guarantee for our introducing them to the notice of our readers. Particulars on application to Messrs. R. & T., the Authors, 115, London Wall, E.C.

No. 100.—GIN SLING.

USE a soda-water glass. Put 2 slices of lemon and 1 tablespoonful of powdered white sugar or candy, fill up with shaved ice; add 1 glass of gin; shake well, and sip through 2 straws.

No. 101.—GIN TWIST.

(ENGLISH.)

USE a soda-water glass. The juice of half a fresh lemon, teaspoonful of powdered sugar or sugar candy, 1 glass of gin, 1 bottle of iced soda water, and a few pieces of pure spring block ice; well mixed.

No. 102.—PRESIDENT WASHINGTON.

USE a soda-water glass or cup. One wine-glass of brandy, a tablespoonful of honey, 1 glass of strawberry syrup or 10 of the fresh fruit, the juice of a lemon, half the peel; fill up with shaved ice. If the fruit is used it must be bruised with the honey, and strained. Two straws.

No. 103.—PRESIDENT LINCOLN.

USE a soda-water glass. Take a shilling-worth of cherry water ice from the confectioner's, 1 liqueur glass kirschwasser, and a bottle of soda water. Any other water fruit ice can be used to taste.

No. 104.—GENERAL GRANT.

USE a cup or silver claret jug. A pint bottle of champagne, a gill of pineapple syrup, a gill of strawberry syrup, 1 orange cut in slices, a glass of cognac, a tumbler of shaved ice; shake well and strain.

No. 105.—NIGHTCAP.

USE a pint tankard. Half pint of sound old ale, a glass of wine, gin, or brandy, a few drops of the essence of cloves; sweeten to taste and make hot, but not boil.

No. 106.—AMERICAN LEMONADE.

USE a soda-water glass. Juice of half a lemon, 1 tablespoonful of powdered sugar or candy, 1 slice of orange, 1 tablespoonful raspberry syrup; fill the tumbler half full of shaved ice, the juice of a fresh lemon; ornament with berries in season. Two straws.

No. 107.—LEMONADE.

TAKE a jug that will hold 5 quarts, 12 fresh lemons, the peel cut off as fine as possible; put the peel into the jug, pour over 3 quarts of boiling water, cover it over, and let it stand till it is cold; squeeze out the juice of the lemons, add it to the infusion when cold, and as much capillaire as will sweeten it; mix the ingredients well; pass through a jelly bag into the jug, placed in a tub of rough ice for 1 hour. For evening parties.

No. 108.—ORANGEADE.

SUBSTITUTE 18 St. Michael oranges and the peel of 6 Tangerine do.; the same as No. 107.

No. 109.—CHERRYADE.

TAKE equal quantities of cherry juice and capillaire, add 4 times the quantity of spring water well iced, or half water and half pure spring block ice; saving of time.

No. 110.—CURRANTADE.

SAME as No. 109, substituting currant juice in the place of cherry juice.

NOTE.—When the fruit juice cannot be had we recommend the Anglo-American Soda Water Company for their celebrated fruit syrups and fruit essences, which give universal satisfaction at every entertainment at which they have been used.

No. 111.—HERBS.

BORAGE (*Borage officinalis*) is a plant of coarse appearance, and blows a pretty blue flower. It is found growing wild, and is cultivated by persons keeping bees. It is said to possess great medicinal properties, and to be very cheering to the spirits. A few sprigs when in bloom infuse a cooling taste in wine cups. In season for about four months—May till October.

BALM (*Melissa officinalis*) is a native of the south of Europe. It yields an essential oil of a yellow colour. It is a tonic, and imparts an aromatic flavour to beverages.

WOODROFFE (*Asperula odorata*) is found growing in the open glades and grassy pathways of our woods and copses. The

flowers are small, and arranged in straggling clusters. The leaves are placed like eight radiating spokes round each joint of the stem. An agreeable perfume is breathed from the whole plant. It retains its flavour when dried.

All Articles enumerated in the following List are warranted Genuine, and of the Finest Quality :—

Burnt Onions, 1/6 per lb.
Capers, superfine, in bottles at 1/- each.
Cayenne Pepper, our own grinding, bottles at 6d. and 1/-; per oz. 6d.; per lb. 5/-
Cayenne Pepper, Soluble, in bottles at 6d. and 1/-
Cochineal, bottles at 1/- and 2/-
Orange Flower Water, bottles at 1/6 and 3/-
Rose Water, bottles at 9d. and 1/6

ESSENCES.—In bottles at 1/- each.

Almonds.	Garlic.	Mace.
Celery.	Ginger.	Nutmegs.
Cinnamon.	Lemon.	Shallots.
Cloves.	Musk.	Sage.

Vanilla, 1/6 per bottle.

HERBS IN BOTTLES.

Basil.	Tarragon.	Summer Savory.
Marjoram.	Lemon Thyme.	Winter Savory.
Mint.	Common Thyme.	Mixed Sweet.
Parsley.	Sage.	

Lemon Juice, bottles at 1/- and 2/-
Mushroom Ketchup, bottles at 1/- and 2/-
Mushrooms, pickled, bottles at 1/6
Mushroom Powder, bottles at 1/- each.
Mustard, 1/8 per lb.
Olive Oil, bottles at 1/3.

Borage, Balm, and Woodroffe, in Bunches

The above can be obtained all the year round of Messrs. **BUTLER, McCULLOCH, & CO.**, South Row, Covent Garden Market, London, W.C.

No. 112.—FREEZING MIXTURE.

WHEN ice cannot be obtained take 12 oz. sal-ammonia, 12 oz. of nitre, 3 pints of water; place the bottle or vessel in the mixture, and cover with a coarse flannel.

Wedding Breakfasts.

THE BRIDAL CAKE.

SOUPS.

Au Consomme, White
Purée of Chicken

Two Entrées (Hot)
Oyster or other Patties
Sweetbreads
Cutlets
Salmis, &c.

Cold Dishes.

Trout or Salmon Mayonnaise
Lobster Mayonnaise
Chicken do.
Sole do.
Eels in Aspic
Boar's Head Ornée
Veal Ornée
Galantines of Turkey
Do. Capon
Do. Lamb
Perigord Pies
Game do.
French Raised Pies
Hams
Tongues
Chickens
Roast Beef
Lamb

Chicken Salads
Lobster do.
Salads of all kinds
Plovers' Eggs
Potted Game
Fowls à la Bechamel
Savoy Cakes, Ornamented
Jellies
Creams
Trifles
Pastries of all kinds
Preserves
Bon-Bons
Flowers
Cream and Water Ices or Ice Pudding
Bride Cake and the various Fruits

Wines, &c.

Ponche à la Romaine, No. 40a.

Madeira or Sherry
Champagne
Seltzer and Soda Water

Hock and Claret
Claret Cup, No. 9
Moselle Cup, No. 6

Wines and Biscuits to be served as the Guests arrive.

NOTE.—Every description of Floral Decorations, Bridal Bouquets, &c., J. KIRTLAND, Albion Nursery, Stoke Newington, London. See advt.

LIGHT REFRESHMENTS

FOR

Conversaziones or Evening Parties.

Tea and Coffee	Plum Cake
Bread and Butter, Rolled	Seed Cake
Mixed Cakes	Naples and other Biscuits
Maccaroons	Wafers

Cream and Water Ices.

SANDWICHES WHEN A SUPPER IS NOT SERVED.

Ham Sandwich	Plovers' Egg Sandwich
Tongue do.	Sardine do.
Chicken do.	Anchovy do.
Potted Game do.	Lobster do.

Iced Drinks.

Claret Cup, No. 10	Lemonade
Champagne Cup, No. 3	Cherryade
Sherry	Orangeade
Soda Creams	

Ponche à la Romaine, No. 40a.

NOTE.—A great variety of ades can be made by using the Anglo-American Soda Water Company's Soda Cream Fountains. See advt.

Ball Supper Bill of Fare.

Soups, White and Clear
according to season
Perigord Pies
Game do.
French Raised Pies
Galantines of Turkey
Do. Capon
Do. Fowls
Do. Lamb
Do. Veal
Boar's Head Ornée
Tongues do.
Hams do.
Roast Fowls
Ribs of Lamb
Shoulder of Lamb
Trifles
Pastries of all kinds

Jellies
Creams
Preserves
Bon-Bons
Roast Beef
Fowls à la Bechamel
Mayonnaise Trout
Do. Salmon
Do. Chicken
Do. Lobster
Aspic of Plovers' Eggs
Do. Lobster
Do. Eels
Do. Salmon
Potted Game Patties
Oyster Patties
Italian Chicken
Sardine Salad

Salads of all kinds.

Supper Wines and Wine Cups.

Claret
Hock
Dry Sherry
Champagne

Moselle Cup
Claret do.
Seltzer Water
Soda do.

Ponche à la Romaine, No. 40a.

NOTE.—We recommend Messrs. SIMMONDS BROTHERS for Goods lent on hire for Dinners, Wedding Breakfasts, Ball Suppers, Routs, &c. See advt.

JANUARY.

Menu.

	Oysters.	*Chablis.*
Soups.	Mock Turtle. Julienne.	*Sherry.*
Fish.	Red Mullet, Italienne. Crimped Cod & Oyster Sauce.	*Hock.*
Entrees.	Vol au Vent of Lobster. Salmi of Partridge.	*Hock.* *Sherry.* *Champagne.*
Removes.	Braized Turkey, Chestnut Sauce. Saddle of Mutton.	*Champagne.*
Game	Woodcock. Wild Duck. Mushroom à la Bordelaise.	*Claret Cup.*
Sweets.	Hunting Pudding. Jelly, Cream. French Pastry.	*Sherry.*
Remove.	Fondu of Parmesan,	*Port.*
Dessert.	Ices.	*Liqueurs.*

DESSERT WINES.

Claret. Port. E. I. Sherry.

FEBRUARY.

Menu.

Soups.	Julienne. Oyster.	*Madeira or Sherry.*
Fish.	Filets of Sole à la Maître d'Hôtel. Turbot and Lobster Sauce. Smelts.	*Still Moselle.*
Entrees.	Sweetbreads and Spinach. Cutlets of Mutton à la Reforme	*Still Moselle.* *Champagne Cup.*
Removes.	Boiled Capon and Tongue. Haunch of Mutton.	*Champagne Cup.* *Champagne (Sec).*
Game.	Snipe and Pintails.	
Sweets.	Victoria Pudding. Charlotte Russe. Jelly. Ice Pudding.	*Sherry.* *Liqueur.*
	Finnon Haddock on Toast Devilled. Cheese Fritters.	*Port.*

DESSERT WINES.

Burgundy, Claret, Port, Amontillado.

MARCH.

Menu.

Soups.	Oxtail à la Jardinière. Mulligatawny.	*Sherry.*
Fish.	Salmon Cutlets and Caper Sauce. John Dory Hollandaise.	*Steinwein.*
Entrees.	Lobster Patties. Fricandeau of Veal and Peas.	*Steinwein.* *Champagne Cup.*
Remobes.	Boiled Chicken and Oyster Sauce. Ribs of Lamb. Ham, with Champagne Sauce.	*Sparkling Moselle.*
	Roast Duckling. Mayonnaise of Lobster.	
Sweets.	Jellies. Creams. Gateau of Fruits. Iced Souffles Petit. Caviare.	*Maraschino.* *Port.*

DESSERT WINES.

Madeira, Port, Sherry, Claret.

APRIL.

Menu.

Soups.	Bisque of Lobster. Brunoise.	*Madeira.*
Fish.	Flounder Souchet. Trout à la Tartare. Whitebait.	*Liebfraumilch.* *Iced Punch.*
Entrees.	Kromeskys of Sweetbread. Lamb Cutlets, Asparagus Points.	*Sparkling Moselle.*
Removes.	Boiled Spring Chicken. Fore Quarter of Lamb. Guinea Fowls.	*Sherry.* *Champagne Cup.*
	Quails, Asparagus. Plovers' Egg en Aspic.	
Sweets.	Strawberry Cream. Jelly, Eau d'Or. Cheese Straws. Dessert Ices.	*Sherry.* *Liqueurs.*

Vino de Pasta, Port, and Claret.

MAY.

Menu.

Soups.	Purée of Asparagus. Clear Mock Turtle.	*Sherry.*
Fish.	Filets of Sole à la Cardinal. Salmon, Grilled, Caper Sauce. Whitebait.	*Hocheimer.* *Champagne.*
Entrees.	Shrimp Patties. Salmi of Quails aux Truffes.	*Champagne.*
Remobes.	Boiled Chicken and Tongue. Braized Rump of Beef à la Neapolitan.	*Champagne.* *Claret Cup.*
Roasts.	Turkey Poult. Ducklings and Peas. Mayonnaise of Lobster.	*Claret Cup.* *Champagne.*
Sweets.	Pineapple Cream. Macedoine Jelly. Nesselrode Pudding.	*Chartreuse.* *Cognac.*

DESSERT WINES.

Tinta Madeira, Lafitte, Amontillado.

JUNE.

Menu.

FISH DINNER.

Soups.	Clear Turtle. Turtle Fins. Bisque of Prawns.	*Sherry or Madeira.*
Fish.	Flounder Souchet. Salmon Souchet. Filets of Sole à la Crême. Salmon Cutlets, Indienne. Stewed Eels. Red Mullet, Italienne. Trout Grilled à la Tartare. Salmon & Lobster Sauce. Whitebait, Plain & Devilled.	*Hock.* *Ponche à la Romaine.*
Entrees.	Shrimp Patties. Whiting Pudding. Sweetbreads and Peas. Lamb Cutlets.	*Chateau Y'quem. Champagne.*
Remove.	Haunch of Venison.	*Burgundy.*
Roasts.	Duckling. Quails. Mayonnaise of Lobster.	*Claret Cup*
Sweets.	Strawberry Jelly. Peach Jelly. Pine Cream. Ice Pudding. Caviare.	*Liqueurs.*

DESSERT WINES.

Madeira, Pale Dry Sherry, Port, Lafitte.

JULY.

Menu.

Soups.	Purée of Green Peas. Consomme de Volaille.	*Sherry.*
Fish.	Eels, Water Souchet. Salmon Cutlets à l'Indienne. John Dory. Whitebait.	*Still Moselle.* *Punch.*
Entrees.	Lobster Cutlets. Filets of Ducklings and Peas.	*Moselle Cup.*
Removes.	Boiled Capon, à la Toulouse. Neck of Venison.	*Champagne.* *Madeira.*
Game.	Spring Chicken. Leveret, Peas à la Français. Pâtés au foie Gras.	*Champagne.*
Sweets.	Vanille Cream. Fruit Jelly. Anchovies on Toast. Dessert Ices.	*Liqueurs.*

WINES AND DESSERT.

E. I. Sherry, Château Margaux.

AUGUST.

Menu.

Soups.	A la Reine. Maccaroni, clear.	*Sherry.*
Fish.	Filets of Brill à la Provençal. Salmon and Caper Sauce.	*Hock.*
Entrees.	Suprême de Volaille au Truffes. Filets of Beef, with Olives.	*Champagne.*
Remove.	Haunch of Venison.	*Burgundy.* *Claret Cup.*
	Grouse.	
Sweets.	Cabinet Pudding. Apricot and Rice. Strawberry Cream. Caviare. Dessert Ices.	*Noyeau Jelly* *Liqueurs.*

DESSERT WINES.

Madeira, Port, Claret.

SEPTEMBER.

Menu.

Soups.	Grouse Purée. Italienne.	*Madeira.* *Sherry.*
Fish.	Salmon Souchet. Sole au Gratin, Italienne. Brill and Shrimp Sauce.	*Johannisberg*
Entrees.	Oyster Patties. Veal Cutlets à la Regent. Salmi of Grouse.	*Moselle Cup.*
Removes.	Braized Fowls à la Financier. Saddle of Mutton.	*Champagne.*
Game.	Roast Hare. Partridge. Tomato au Gratin. Lobster Salad.	*Beaune.* *Champagne.*
Sweets.	Punch Jelly Charlotte à Russe. Cheese Soufflé. Dessert Ices.	*Port.*

DESSERT WINES.

Imperial Tokay, Port, and Claret.

OCTOBER.

Menu.

Soups	Cressy. Game, clear.	*Sherry.*
Fish.	Stewed Eels. Cod and Oyster Sauce. Smelts.	*Hocheimer.*
Entrees.	Vol au Vent of Lobster. Sweetbread, Tomato. Filets of Hare.	*Champagne Cup.*
Remoues.	Calf's Head, Mushrooms. Haunch of Mutton.	*Champagne Cup.*
Game.	Partridge. Grouse.	*Claret Cup.*
Sweets.	Charlotte of Apples. Pineapple Cream. Maraschino Jelly.	
	Angels on Horseback, or Oysters Devilled and Grilled in Bacon.	*Port.*
	Dessert Ices.	

DESSERT WINES.

Port, Dry Sherry, Chambertin.

NOVEMBER.

Menu.

Soups.	Hare. Clear Mock Turtle.	*Sherry.*
Fish	Filet of Sole à la Cardinal. Fried Cod, Sauce Piquant.	*Hock.*
Entrees.	Oyster Vol au Vent. Pork Cutlets, Tomato. Lark Pudding.	*Champagne.*
Remoues.	Roast Turkey and Sausage. Stewed Rump of Beef. Pheasants. Woodcocks.	*Claret Cup.*
Sweets.	Mince Pies. Meringues. Claret Jelly. Ice Pudding.	*Sherry.* *Liqueurs.*
	The Soft Roes of Bloater Devilled on Toast.	

DESSERT WINES.
Madeira, Port, Claret.

DECEMBER.

Menu.

	Oysters.	*Sauterne.*
Soups.	Purée of Pheasant. Consomme of Pâte d'Italie.	*Sherry.*
Fish.	Red Mullet, Caper Sauce. Cod and Oyster Sauce. Smelts.	*Johannisberg Cabinet.*
Entrees.	Partridge, with Cabbage. Mutton Cutlets & Mushrooms. Quenelles of Chicken.	*Moselle Cup.*
Removes.	Boiled Turkey and Celery Sauce. Roast Beef.	*Champagne.* *Burgundy Cup.*
	Snipe. Woodcock.	
Sweets.	Plum Pudding. Mince Pies. Calf's Foot Jelly. Gateau of Apricots. Cheese Fritters. Dessert Ices.	*Brandy.* *Liqueurs.*

WINES.

Malmsey, Madeira, Port, Claret, Amontillado.

RED AND WHITE.

As a supplementary note, without which some readers might scarcely think our TABLE GUIDE was complete, we may refer to a practice which, though only occasionally adopted in this country, appears to be growing in the appreciation of *connoisseurs*, who without the ambition to be regarded as *gourmêts*, are yet recognised as authorities in gastronomic art.

We allude to the service of small dinners with only a few *recherché* dishes, where wine of the same character is alone provided throughout: wine in accordance with the viands, and without any abrupt transition from one description of vintage to another. To speak in general terms, no admixture of Red and White Wines, or of Red and White Viands, is admitted at these little banquets; so that as Red Wines go with Red Meats and White Wines with White Meats, we may conveniently speak of them as

RED AND WHITE DINNERS.

Some of the most fastidious promoters of this elegant and satisfactory mode of serving a repast, go to the extreme length of forbidding the introduction of any but *related* wines: that is to say, wines of different growths, but the product of one district or of one wine-growing province. Such as

varieties of Red or White Burgundy, Clarets or Rhenish; and we cannot say a word against the interdiction, if only the chooser of the wines has consummate taste and has made his arrangements only after actual experiment. We cannot, however, expect that any general reader will be willing at once to adopt this plan with scientific or even artistic rigour, and so we shall do no more than indicate one or two Red and White Dinners respectively.

The Red Dinner consists of soups made from red meat stocks or game, of beef, venison, ham, game with red flesh, and of course only the Red Wines, claret and Burgundy, with a little fine port at dessert. It is best served without fish, since the Red Wines seldom accord with fish to most palates. Red mullet, carp, salmon trout broiled, tench, or a course of dried fish, such as anchovies, cured herrings, or smoked salmon, with brown bread and butter, can be effectively introduced.

The White Dinner, of course, offers much greater variety of viands; but all Red Wines should be excluded, while no greater variety of White Wines should be permitted than Sherries, Hocks, and Moselles, unless access can be obtained to a bin of Haute Sauterne of great vintage; or of fine dry Sillery, and then it would be better to exclude the Rhenish instead of mixing.

NOTE.—We recommend the use of NEAL'S PYRO SILVER CUTLERY at all Dinners, &c., but especially when Salads, Sauces, or Acid Fruits form a portion of the Menu. See advt.

THE TWO FOLLOWING ARE EXAMPLES OF EXCELLENT RED DINNERS.

RED DINNER, No. 1.

Wild Carrot, or Clear Strong Gravy and Hare Soups.

Wines—Red Burgundy (Volnay or Chambertin).

Fish—Red Mullet. Broiled Salmon.

Same Wine.

Entrees—Ox Palates. Kidneys aux Truffes. Filet de Bœuf. Tomato Sauce.

Wines—Claret (Latour, St. Julien).

Joints—Roast Beef. Braized Beef.

Same Wine.

Game—Venison. Grouse. Moorfowl.

Wine—Burgundy (Romanee). Bras Moutonne. Red Sparkling Burgundy.

Dessert Wines—Claret (La Rose). Sparkling Burgundy and Old Port.

RED DINNER, No. 2 (*recherché*).

Strong Gravy Soup.

Wine—Château Margaux.

Entrees—Filet de Bœuf. Ox Tongue. Kidneys Sautée aux Champignons.

Wine—Sparkling Burgundy.

A Haunch of Venison.

Wines—Sparkling Burgundy and Chambertin.

A Dish of Grouse.

Same Wines.

Entremets—Small pieces of Broiled Bloater and portions of Anchovies to be handed round before Dessert.

Wines with Dessert—Claret (La Rose), Sparkling Burgundy, Tinta Madeira, and Old Port.

THE FOLLOWING ARE EXAMPLES OF WHITE DINNERS.

WHITE DINNER, No. 1.

Soups – Oyster. Partridge. Asparagus.

Wines—Sauterne. Dry Sherry.

Fish—Turbot. John Dory. Boiled Salmon. Whitebait. Blackbait.

Wines—Sparkling Hock and Moselle.

Entrees—Sweetbread à la Financière. Lamb Cutlets and Peas. Vol au Vent. Croquette of Chicken.

Wine—Steinberg (Cabinet).

Joints—Haunch of Mutton. Forequarter of Lamb. Asparagus. Veal Olive. Sea Kale.

Wines—Haute Sauterne. Scharzberg.

Poultry—Chickens and Tongue. Duckling and York Ham. Pheasants. Partridges.

Wines—Liebfraumilch. Sillery (Dry).

Creams. Jellies. Ice Pudding.

Wines with Dessert—Dry Sherry. Champagne. Sillery. Steinberg (Cabinet).

WHITE DINNER, No. 2 (*recherché*).

Soups—Turtle (clear). Asparagus.

Iced Punch. Haute Sauterne.

Fish—John Dory. Trout.

Wines—Steinwein. Hocheimer.

Dish of Plovers. Chickens. Reindeer Tongues.

Wine—Scharzberg.

Joint—Saddle of Welsh Mutton.

Wine—Steinberg Cabinet.

Poultry—Pheasants. Widgeons.

Wines—Liebfraumilch. Sparkling Moselle.

Wine with Dessert—Brown Syracuse. Imperial Tokay.

NOTE.—We recommend the PISTON FREEZING MACHINE & ICE COMPANY, Oxford Street, for every description of Pudding, Dessert and Ice Moulds. See advt.

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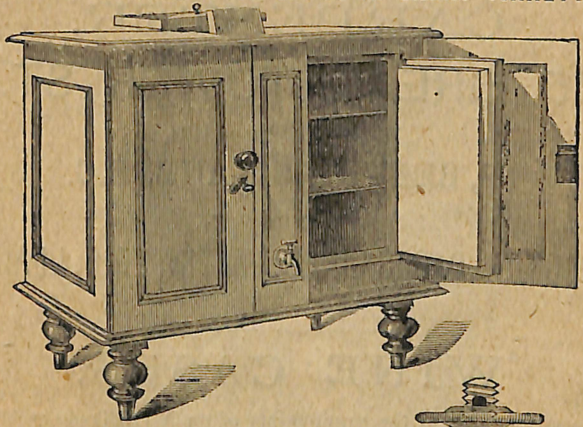

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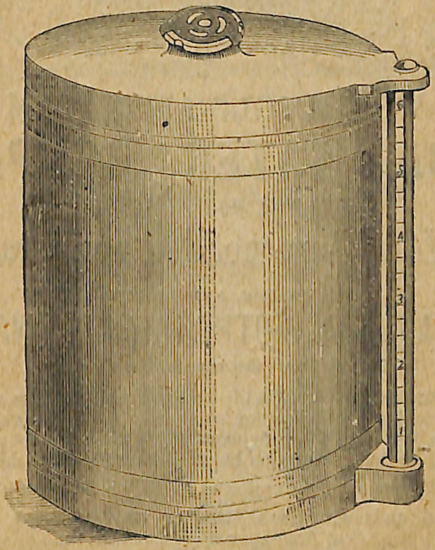

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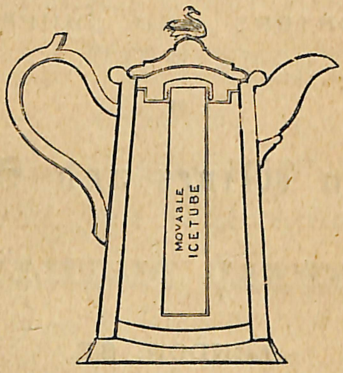

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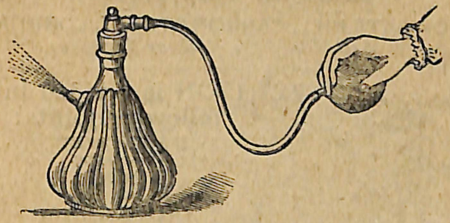
PRICE  2s. 6d.

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An English Perfume unsurpassed by any other esprit for freshness, strength, and delicacy. Sold in Bottles 2/6 and 4/6 each.

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A rare combination of the choicest antiseptics, detergents, and aromatics. In Boxes, 1/- each.

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Not equalled for imparting softness, strength, and beauty to the Hair. In Bottles 1/- and 2/6 each.

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Prepared from the finest Durham Mustard, ready for the table, by a peculiar process, whereby the pungent properties are retained and flavour improved, keeping good for months as if fresh made. Jars 1/- and 2/6.

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BASS, RATCLIFF, AND GRETTON, beg to announce that their ALES may be obtained in *Butts* (108 Gallons), *Hogsheads* (54 Gallons), *Barrels* (36 Gallons), and *Kilderkins* (18 Gallons), from the BREWERY, BURTON-ON-TRENT; from their STORES as under; and in *Cask*, as well as in *Bottle*, wholesale from all respectable WINE AND BEER MERCHANTS; and in retail on Draught, and in Bottle, from the LICENSED VICTUALLERS.

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BRISTOL	Tontine Warehouses, Quay Head.
DEVON & CORNWALL	42, Union Street, Plymouth.
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LEEDS	8, Bishopgate Street.
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BURTON-ON-TRENT,
February, 1855.

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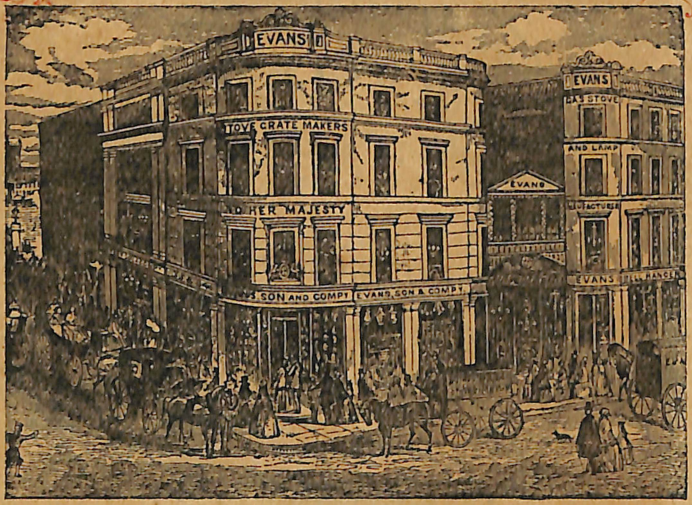
The very general imitation of our old Label for *all sorts* of Pale Ale has rather assisted than prevented deception. We trust the one we have now adopted—the figure of which belongs to us as our Trade Mark—will be a means of securing us and the public against the fraud that has been so long and so generally complained of.

We are, SIR,
Your most obedient Servants,
BASS & CO.



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